The suclambely days have come,
The suddest of the year;
Gene are the pompkin and the plum,
The falling heaves are sere;
The partridge now forgets to drum,
The squirrel to uptear
His metry tail; the brooks are glum,
The anglers disappear;
The crow pursues the vagrant crumb,
Too grateful for the cheer;
The top has ceased its Summer hum,
The kites are out of grar;
O'er mother earth, a ferree Autsman
Inverts his key spear;
Each morning some imidde their rum,
And some absorb their beer;
Young seldiers nounble "A fo-fum!"
To drive away their fear;

And some absorb their beer:
Young seidiers murable "B-fo-from!"
To drive away their fear;
Bilthe, happy, joyous school-girls thrum
Planes far and near.
Or cut the cake of Sally Lum,
Or Clara Vere de Vette;
While others go Io chewing gum,
To check the truant tear.
A blind young man did once calumNiate his precious dear.
And railed, matead of being mum,
Because he did not see er;
Another man got deaf and dumb,
Because he could not bear;

Another man got deaf and dumb.
Because he could not lear;
But when with cold his feet grew numb,
He turned in his career,
And danced a polks on his thumb,
And walked off on his ear.

(Something broken) plumb,
in the queer,
machine! turn ti-tum,
K-ch-k-r-r-r-r-r-r-r-r

Greeley's Berenade.
I'll hunt the Parsnip
Over the plain;
And the wild Pig Iron
I'll bind with a chain;

A Confirmed Grumbler e years ago, there lived in Edinburg a well grumbler, named Sandy Black, whose oft known grumbler, named Sandy Black, whose off recurring fit of spleen or idigestion produced some amusing scenes of senseless irritability, which were highly relished by all except the brute's good, patient, little wife. One morning, Sandy rose bent on a quarrel. The haddies and eggs were excellent, done to a turn, and had been or-dered by himself on the previous evening; and

by himself on the previous evening; and breakfast passed without the looked for "What will you have for dinner, Sandy?" said

"What will you have for dinner, Sandy?" said Mrs. Black.
"A chicken, madam."
"Roast or boiled?"
"Confound it, if you had been a good and considerate wife, you would have known before this what I liked," Sandy growled out, and, slamming the door behind him, left the house.
It was in spring; and a friend, who happened to be present, heard the little wife say—
"Sandy is bent on a disturbanace to-day; I shall not be able to please him, do what I can."
The dinner time came, and Sandy and his friend

not be able to please him, do what I can."

The dinner time came, and Sandy and his friend ast down to dinner. The fish were caten in silence, but, on raising the cover of the dish before him, he called out, in a towaring passion—
"Boiled chicken! I hate it, madam. A chicken boiled is a chicken spoiled."

A roasted chicken was then brought in.
"Madam, I won't cat roasted chicken, roared Sandy; "you know how it should have been cooked!"

At this instant, a broiled shicken, with mush-

"Without green peas!" roared the grumbler.
"Here they are, dear," said Mrs. Black. "How dare you spend my money in that way?"
"They were a present," said the wife, inter-

rupting him.

Rising from his chair and rushing from the room, amidst a roar of laughter from his friend, he cleached his fist, and shouted—

"How dare you receive a present without my

A Sunewo Inior.—A well-known idiot, James Fraser, belonging to the Parish of Lunan, Forfarshire, quite surprised people sometimes by his replies. The congregation of his parish church had for some time distressed their minister by their habit of slesping in church. He had often endeavored to impress them with a sense of the impropriety of such conduct; and one day, when Jamie was sitting in the front gallery wide awake, and when many were slumbering around him, the clergyman endeavored to awaken the attention of his hearers by stating the fact, saying, "You see even Jamie Fraser, the idiot, does not fall askeep, as ao many of you are doing." Jammie not liking, perhaps, to be thus designated, coolly replied, "An'l had na been an idiot I wad ha' been sleeping too."

CONVERSATION OF NATIVE AND STRANGER IN FLORIDA .- "Has there been much sickness during

"Bickness!—why, no!"
"Ne chills and fever!"
"No!" Looking up surprised.
"No williams favor!"

"Are you never sick at all in this part of the oh yes-sick a little sometimes."

"Drunk sick, if you must have it. That's about all the sick we have."

A GREAT PITY.—The midnight train from Albany, a few weeks since, left a load of passengers at one of our western towns. Among them was a very fidgety old man, who was in a great stew about his baggage. His foot had hardly touched the platform when he commenced dogging the haggage-master. Finally, after being repeatedly dunned for the baggage before he had time to get it from the huge pile, the baggage-master turned to the man and thus addressed him: "Mister, it's a pity that you wasn't born an elephant instead of a jackass, and then ye'd have yer trank always under yer nose!"

a CONSIDERABLE DIFFICULTY.—"Is Mrs. Brown in f" inquires a gentleman of the servant who responds to his ring at the door-bell.
"No., sir., she's not at home."
"Well, I'm sorry," said the gentleman, in a regretful tone, "as I owe her some money, and called to pay it."
Whereas a said for the said to the said to have the said the sa

cupon a voice from over the balustrades "Oh! I am in; to be sure, I am! Why, Sallie, didn't you know that? Ask the gentleman to walk in."

A TALENTED young African, of the boot-black persuasion, while dancing like St. Vitus over a austomer's boots the other day, observed a neigh-bor poring wisely over a newspaper, whereapon

he addressed him thus:
"Julius, what you lookin' at dat paper fur?
You can't read." You can't read."

"Go way, fellah," replied the other, indignantly.

"Guess I can read. I'se big 'nuff for dat."

"Big 'nuff," retorted the first one, scornfully.

"Dat a'nt nuffin. A cow's big 'nuff to cotch a mics, but she can't do it."

A NEW arrival at Sweetwater, Wyoming, was waited upon by a gentleman as soon as he had registered his name at the hotel, with the effer of the position of deputy Sheriff. On inquiring why he was so much favored, he learned that the last incumbent was shot the night before, and his predecessor on the day preceding. "How long does a deputy Sheriff live in these parts!" "Oh, about twenty-four hours." The stranger declined the appointment.

THERE is a boy in the Missouri Insane Asylum upon whom they can keep neither clothes nor aboss. He cats them all, leaving the buttons and tacks on his plate, probably like fish-bones.—N.

for the farmer.

THE GARDEN IN NOVEMBER.

The careful, thoughtful gardener will find planty of work still to do in the garden, while those with little forethought will find little Newmber work, except the gathering of some neglected or late garden crops. There are many things which, attended to now, will contribute largely towards another year's prosperity. Provisious for the extended production of the various things which, attended to now, will contribute largely towards another year's prosperity. Provisions for the extended production of the various fruits, large and small, may yet be made by preparing the ground for early spring planting, and extending facilities for hot-house, cold frame and hot-bed. The gardener should not neglect to finish up harvesting any and all crops not yet stored; and as the fall has been a late growing season, some crops will necessarily be left in the ground later than usual; but generally little is gained in letting any crops remain long after frosts have cut down the foliage, or tops. Protection should be provided for the various crops that are to be kept through the winter, either for consumption or spring culture. Stiff soils are improved by being ploughed or thrown into ridges, exposing the greatest surface to the ameliorating and mellowing action of the frosts of winter. Draining may yet be done, where needed to obviate the ill effects of a redundancy of water in the soil.

ASPARAGUS.-The old stalks should be cut and Aspanagus.—The old stalks should be cut and cleared off, and a protection of some kind given to the beds; a coarse manure, leaves, &c., are good to prevent excessive freezing. New beds may still be made, if required, but it were better to have been done earlier in the season. Deep working and enriching the soil is necessary to the successful culture of this plant, though manure is the secret of large crops of giant asparagus.

BEETS.—If not already harvested, should be drawn before the ground freezes at all, as frost is injurious to them. Cut the tops and trim them, and store by packing them in sand in the cellar, as hereafter angents.

CABBAGE.—Gather these and turn them on the head to drain for a few hours, and then put in trenches, or in the cellar. I have found them to keep best when put in the cellar, with roots set in the ground and the heads close together. I have known them put in trenches, head down, and the heads covered four or five inches with soil; but they should be buried in well drained, dry soil; when so done, they come out nice in the spring. Harvest before freezing weather.

COLD FRAMES.—Look to these, and see that

COLD FRAMES.—Look to these, and see that they are properply ventilated and aired, that the plants may be sufficiently hardened; protect with mats cold nights, and, when freezing weath-er comes on, cover with mats, straw or leaves, to exclude frosts till spring; ventilation is neces-sary.

Sary.

Compost.—The more the better. For some soils a cord of muck or peat, composted with half a bushel of refuse salt, will make an excellent fertilizer. Now is a good time to prepare it.

CURRANTS.—Provide for an increased produc-tion of undching with manure, to be worked into the soil in spring. Gooseberries should be trea-ted similarly. Make cuttings of each, to plant out in the spring, if not already provided for, and if an increase is desired; pack them in saud in the bottom of the cellar, where they will neither dry up nor keep too moist.

Provide for early kinds by planting early blos-soming bulbs, if not already done; lift dahilas and other tubers and bulbs that require storing during winter, and store in the cellar.

GRAPE VINES.—This mouth is the best time for pruning the grape vine; cut back all the last growth, except three or four eyes, lay down the vine, and give a slight protection of earth or litter. It is better to set new vines in the spring, or rather, such has been my experience. Mick.—Any old rubbish or tall grass left where they will find a harbor, will pretty surely be occupied by these little destructives, from which they will emerge to ruin shrubs, trees, &c. See that they have no such harbor.

PARSIPS.—Are better for remaining in the soil through winter. A few may be dug and put in earth in the cellar for winter use, if desirable. RHUBARD.—Cover the crowns with a good coat of manure, to be put into the soil around them in the spring.

STRAWBERRY Br.D.—A slight protection to the plants during winter is of advantage in the fruitfulness of the following season; speat tanbark, straw or forest leaves are good for covering; the limbs of firs, or like evergreens, will answer a

TURNIPS.—Late ones may safely remain till there is danger of the ground freezing so as to prevent their being pulled. Pull and store in the cellar; packed in said they keep fresher than if only kept in boxes, barrels or in piles.

Orchard Caterpillar.

Owners of orchards who remember many of the large webby nests which disfigured the trees last summer, should also remember that those which were not destroyed spun themselves into a cowere not destroyed spin themselves into a coven-ceon, and subsequently came out into a brown miller. These millers laid each about four hun-dred eggs, in the form of a ring or belt around the smallest shoots of the trees. They appeared to be aware of the fact, or at least governed their practice in accordance with it, that confined air is a poor conductor of heat, for they covered these is a poor conductor of heat, for they covered these eggs with a water-proof varnish, containing innumerable vesicles of air. Now every such belt of eggs, thus protected, will come out early next spring in minute little caterpillars, at first as fine as a thread, but afterwards growing into large, coarse caters, and forming a large nest to each collection of eggs. The course to be adopted is very obvious—look diligently through every tree, and cut off every twig which has an embryo rest upon it. After a little practice, they are very quickly detected; and a small pair of pruning-shears, worked by a cord on the end of a pole, will enable the operator to cut them off for burning. Now is the time for this work. Select any day when the sky is not too bright for this purday when the sky is not too bright for this pur

AN old fellow in a neighboring town, who is original in all things, especially in excessive egotism and profanity, and who took part in the late great rebellion, was one day blowing in the village tavern to a crowd of admiring listeners, and boasting of his may bloody exploits, when he was interrupted by the following question:

"I say, old Joe, how many rebels did you kill during the war!"

"How many did I kill, sir—how many rebs did I kill? Well, don't know 'xactly how many; but I know this much, I killed as many o' them as they did o' me!"

A Considerable Difficulty.—"Is Mrs. Brown in !" inquires a gentleman of the servant who religiously fall, and thus save it from the fire. The upper part, as well as the lower, was entire in !" inquires a gentleman of the servant who re-

cidentally fall, and thus save it from the fire. The upper part, as well as the lower, was entered by a door from the outside. This upper door may be kept locked, except when admitting or withdrawing hams; but the lower one may be left unlocked, for the purpose of building fires, without any danger of the contents above being stolen, as the thief cannot pass through the openings between the joists.

The sooner large trees are transplanted after they are done growing for the senson—say at this time, without a day's delay—the more certainly will they grow; and not merely grow, but thrive. Many large trees, from being transplanted late in November, or stilll worse, in the spring, frequently become checked in their growth, and remain at a stand for two or three years, sometimes never recovering or becoming desirable trees. By removal, however, as soon after the appearance of a heavy frost, or when it is seen by the color of the leaf and its beginning to fall—taking care to lift it without injury—the roots will, before cold weather sets in, make themselves at home in their new abode; and pretty well establish themselves; so that when spring comes around, they will go on growing with very little or no diminution in their previous progress. This matter that should be generally understood. Transplanting Large Trees.

incumbent was shot the night before, and his predecessor on the day preceding. "How Ising does a departy Sheriff live in these parts?" "Oh, about twenty-four hours." The stranger declined the appointment.

The following inscription is on a tombstone in Sar Diego, California: "This year is sacred to the memory of William Henry Shaken, who came to his death being shot with Gult's revolvers, one of the old kind, brass-mounted—and of such is the Kingdom of Heaven."

A Liverroot woman, doubtful whether the fire in her stove was out, poured gunpowder on the embers, in order to ascertain the fact. The fire had not gone out, but she did, out of the window.—Beston Post.

There is a boy fit the Missouri Insane Asylum upon whom they can keep neither clothes nor shoes. He cats them all, leaving the buttons and tacks on his plate, probably like fish-bones.—N.

Dawwess For Fattening Fork.

Let the fattening of pork be burried up during the mild weather, because more flesh and fat can be made in one day when the weather is warm than in two days when the weather is stormy and cold. As the price of coarse grain is so very high, it will be good economy to scald all the meal that swine consume while they are being fattened. And this can be done with very little meal that swine consume while they are being fattened. And this can be done with very little meal that swine consume while they are being fattened. And this can be done with very little water was put in the hoiler at the proper time. There is usually heat enough lost in the kitched every time a meal of victuals is cooked time. There is usually heat enough lost in the kitched every time a meal of victuals is cooked time. There is usually heat enough lost in the kitched every time a meal of victuals is cooked time. There is a bouler full of water, which might be used for scalding meal for which may be done with very little water was put in the hoiler at the proper time. There is a boy fit the Missouri Insane Asylum water was put in the hoiler at the proper time. There is a b

The corpse's consins will now come forward,"
was the order of the master of cerumonies at a gountry funeral.

Wat in the water to be dealed.

Dankness for Fattening Animals.—All kinds of animals fatten in the dark better than in the light, and this can only be accounted for by the increased quiet. In the dark the animal remains perfectly quiet, while in the light the reverse is often the case. Some kinds of stock, which are the most irritable in confinement, as turkeys and geese, are found to accumulate fat best when confined in the dark, and fed only at a pig is doing well than to see him eat his meal quickly, and retire to his bed to sleep till feeding again.

Our Scrap Book.

OUR CHILDWOOD.

ET GEORGE D. PRESTICE. Tis sad, yet sweet, to listen
To the wind's gentle swell.
And think we hear the masic
Our childhood loved so well:
To gaze out on the even.
And the besindless fields of air.
And feel again our boyhood's wish,
To roam like angels there.

Those bright and gentle maidens.
Who seemed so formed for bliss,
Too glorious and to heavenly
For such a world as this;
Whose dark, soft eyes seemed swint
In a sea of liquid light,
And whose locks of gold were stream
O'er brows so sunny bright.

Whose smiles were like the standine. In the Spring time of the year—Like the changeful gleams of April, They followed every fear!
They have passed—like hopes—away, And their loveliness has flot;
Oh, many a heart is mourning
That they are with the dead.

Like the brightest buds of Summer,
They have fallen with the stem;
Yet, oh, it is a lovely death,
To fade from earth like them!
And yet, the thought is asidening.
To muse on such as they.
And feel that all the beautiful
Are passing fast away:
That the fair ones whom we love,
Grow to each loving breast,
Like tendfuls of the clinging vine,
Then perish where they rest. And we can but think of these, In the soft and gentle Spring. When the tree are waving o'et us. And the flowers are blessening. And we know that Winter's coming. With his cold and stormy sky. And the glorious beauty reund us. Is budding but to die!

Sarcastic people are wont to say that poets dwell in garrets, and simple people believe it. And others, neither sarcastic nor simple, send them aloft among the rubbish, just because they do not know what to do with them down stairs and "among people," and so they class them under the head of rubbish, and consign them to that grand receptacle of dilapidated "has beens" and "used to be's"—the old garret.

The garret is to the other parts of the homestead what the adverb is to the pedagogne in parsieg; everything they do not know how to dispose of is consigned to the list of adverbs. And it is for this precise reason that I love garrets; because they do contain the relies of the old and past—souvenirs of other and happier and simpler times.

They have come to build houses now-a-days without garrets. Impions innovation?
You man of brouze, and "bearded like the pard," who would make people believe, if you could, that you never were a "rifle dress," or jingled a rattle with infinite delight; that you never had a mother, and that she nover became an old woman, and were caps and spectacles and maybe took sunff—go home once more, after all these years of absence, all booted and whiskered, and six feet high as you are, and let us go up the stairs together into that old-fashioned spacious garret, that extends from gable to gable, with its narrow windows, with the spider web of a sash, through which steals "a dim religious light" upon a museum of things unnameable, that once figured below stairs, but pere long since crowded out by the Vandal hand of these moderr times.

The locse boards of the floor rattle somewhat as they used to—don't they? when beneath your little pattering feet they clattered aforetime, when of a rainy day, "mother," wearied with many-tongued importanity, granted the "let us go up into the garret and play." And play! Precious little "play" have you had since, I'll warrant, with your looks of diguity and your dreamings of ambition.

Here we are in the midst of the garret. The They have come to build houses now-a-days

the fire in times long gone. Its sweet, low song has ceased; and perhaps—she drew those flaxen threads—but never mind; you remember the line,

-don't you? Well, let that pass. Do you see that prefty little craft careening in that dark corner? It was the only casket in the house once, and contained a mother's jewels. The old cradle, for all the world! And you occupied it once; aye, great as you are, it was your world once; and over it, the only horizon you beheld, bent the heaven of a mother's eyes, as you rocked in that little bark of love, on the hither side of time—fast by a mothr's love to a mother's heart.

This is the speech that killed the burnt records bill in the Illinois Legislature: "Mr. Speaker—I am opposed to this bill, and I am coming down on it like a June bug on a potato vine. I have come to pronounce its enlogy as Mark Anthony did over Cleopatra. I am a laboring man myself, and I know what laborers want, and I know that they don't want any such thing as this. I've been in channery, and I know how it is myself. After hanging in chancery till the lawyers got my bottom dollar, I got my case before twelve honest farmers, and I knocked the socks off my antagonist just like falling off a log. Now, here's King coming in here with this bill to help out the legal fraternity, and putlevery man in Cook County into chancery. I alu't nothing against my friend King, but I want to tell him right here that my name's Jack, and a King can not, never did, and never will, take a Jack. Look at this section here, providing for masters in chancery—masters never will, take a Jack. Look at this section here, providing for masters in chancery—masters in chancery—es, we'll have them in Chicago thicker than fleas on a dog, to cat our substance and get fat on our misfortunes. I call upon the hard-fisted yeomany on the Democratic side of this House, to nip this thing in the bnd—we don't want it, and we won't have it. We have got along so far without it, and we can borrow all the money we want and sell all the property we've got without going into chancery to do it. Now, Mr. Speaker, though Nero fiddled when Rome was burning, and Lycurgus played seven-up on his wife's coffin, that is no reason our people should be gobbled up in a chancery hopper after they have been burned out, and ground out of what little they have left."

New Year's.—Most of the newspapers through-out the country speak favorably of the sugges-tion that our ladies should not offer their guests wine on New Year's Day. Several things are in-disputable. The custom of giving wine, spirits, and punch to callers, does, every year, result in a great deal of inebriety, especially among young men. There is little restraint or none at all, and the day degenerates too often into a drunken satgreat deal of inchricty, especially among young men. There is little restraint or none at all, and the day degenerates too often into a drunken saturnalia, for which, we are pained to say, women are mainly responsible. The whole moral law of the matter is suspended, and nobody seems to deem it at all discreditable to be tipsy on the First of January. If our matrons and maidens will but think seriously of the dangers to which young men are thus exposed, they will surely consult their own happiness and social well-being by demonstrating that genial good wishes are quite consistent with a respectable sobriety. One's health and good fortune may surely be drank sincerly without an accompanying hiecongh; and a friend is a friend, although he may not reel about the drawing-room.—N. Y. Tribuse.

not reel about the drawing-room.—N. Y. Tribuse.

"One cent damages" is now the standard amount editors of newspapers are obliged to pay to individuals who imagine they have been libeled five or ten thousand dollars' worth. Should any man ever feel grieved at anything we may say, hereafter, and labor under the delusion that his character is damaged to the extent of several thousand dolars, that man can save money by calling at this office before entering suit against us. He will find us the very soul of maguanimity,—we will graciously pay him the one cent, right away, just to save him the expense of a lawyer,—because there are not many lawyers who are willing to accept the "one cent damages" recovered, for services rendered.

PLENTY of beef and out door air are successful-r prescribed now for invalids threatened with onsumption.

Aseful and Curious.

During the winter months rats naturally resort to barns and ricks, both for shelter and food, and to barns and ricks, both for shelter and uses, and are constantly a great spuisance to farmers. For the binefit of our readers we give them the pre-paration recommended for their destruction by Dr. Ure, a celebrated German chemist. This compound is a dead shot, and if used, will send them to "parts unknown," quicker than "Costar's Externinator," as it contains much the same ingredients. Farmers, if you are troubled with rats, try it—you can obtain the article at any drng store:

rats, try news can borain the dring store:

Melt hog's lard in a bottle plunged in water of the temperature of 150 degrees Farenheit; introduce into it half an ounce of phosphorus for every pound of lard, then add a pint of proof spirits of whisky, cork the bottle firmly after its contents have been raised to 150 degrees, taking it out of the water and agitating till the phosphorus becomes uniformly diffused, making a milky looking

fluid.

The spirit may be poured off on the liquid cooking; and you then have a fatty compound, which, after being gently warmed, may be incorporated with a mixture of wheat flour or sugar, flavored with oil of rhodium, or oil of aniss seed, &c., and the dough, on being made into pellets, should be haid at the rat holes; being luminous in the dark, and agreeable to their palates and noses, it is readily caten, and proves certainly fatal. The rats issue from their holes and seek water to quench their burning thirst, and they commonly die near the water.—Mickigan Farmer.

Grind the Tools.

Grind the Teels.

Keep the tools sharp, or they will not cut. A duil tool wastes time, and he who permits it to work in that condition, is a dull fellow. The best turners are those who have the sharpest tools; the most successful surgeons use the keenest knives, and the most enterprising and energetic men in civil life are those whose wits have been early ground sharp, and whose perceptive facalties have been whetted by sore experience in early life. A dull tool is a useless implement, and a thick-headed, unobservant person is the only one who should be found wielding it. The obtuse edge neither cleaves nor separates, but bruises and works off by attrition particles of the substance on which it operates. Grind up the tools, and sharpen the wit as well; if one is keen, the other will in all probability be in a similar state, from force of sympathy alone. A boy with a dull pocket kuife is one who swings on the gate and who dodges his duty; he is one who in after life will be a dunce and a cumberer of the ground; he will add nothing to the world of science, neither will he take from it; his existence is merely animal, his thoughts and ideas, if he has any, wholly conventional. His comrade with a keen blade, makes models of machinery, of boats or steamers, and in time he becomes a George Steers, or so developes his mother wit, as to be a decided acquisition to the community. Let us have all the tools in good condition, sharp, trenchant, and always ready for service; then, and only then will the result produced be equal to the time and labor expended.—Scientific American.

The hoofs are chopped off, and the other por-tions are cracked and boiled thoroughly. From the surface of this boiled mass, about one pint of pure neat's-foot oil is skimmed, which is must passed by any other oleaginous matter for harness, shoes, &c. After the oil is taken off, the water is shoes, &c. After the oil is taken off, the water is strained to take from it any fatty particles that may remain, and then it is boiled again, until, upon trying, it is found it will settle into a stiff jelly. It is then poured into flat-bottomed dishes, and, when cold, cut into suitable sized pieces. It hardens in a few days, and then you will have a very fine article of glue, free from impurities of every kind, sufficient for family use for a twelvementh. By taking a portion of this glutinous substance before it becomes too thick, and brushing it over pieces of silk, you have just as much court-plaster as you desire, inodorous, tenacious, and entirely free from those poisonous qualities which cause (as much of the article sold by apothecaries does) inflammation, when applied to scratches, cuts, and sores.

go up into the garret and play." And play! Precious little "play" have you had since, I'll warrant, with your looks of dignity and your dreamings of ambition.

Here we are in the midst of the garret. The old box—shall we rumage it? Old file of newspapers, dusty, yellow, and a little tattered. "Tist the Evening Courier. How familiar the type looks! How it reminds you of old times, when you looked over the edge of the table with the letters or papers for father!

Dive deeper into the box. There! A bundle—up it comes, in a cloud of dust. Old almanaes, by all that is memorable! Almanaes, thin-leaved el edgers of time going back to—let us see how far: 184—, 183—, 182—, before our time—180—, when our fathers and mothers were children.

There, you have hit your head against that beam. Time was when you ran to and fro beneath it, but you are nearer to it now by more than "the altitude of a copine." That beam is strewn with forgotten papers of seeds for next year's sowing; a distaff, with some few shreds of lax remaining, is thrust into a crevice of the rafter overhead; and tucked away close under the eaves is "the little wheel," that used to stand by the action of the machine in which it is manufactured, is swelled out again by the heat of the fire, and restored to its manufactured, is swelled out again by the heat of the fire, and restored to its manufactured, is swelled out again by the heat of the fire, and restored to its manufactured, is swelled out again by the heat of the fire, and restored to its manufactured, is manufactured, so with them knows that cut nails are brittle and casily broken, (some brands more than others, but when heated to a red heat and then cooled slowly. Common mails being cut out from a plate of iron by means of shears working with prodigious force, have the substant out out from a plate of iron by means of shears working with prodigious force, (some brands more than others, but when heated to a red heat and then cooled them knows that cut nails are brittle and them knows that cut nails are

Words of Caution. As the long evenings have come and lamps are in almost constant use, explosions will be more frequent unless great care be exercised. An exchange suggests the following, which, if observed, may tend to render

Never burn a lamp when it is less than one-half full of oil. Never fill a lamp near the fire.

Turn the wick down low before trying to blow

the light out.

Keep your oil can in a cool place. Coal oil is explosive when heated.

Don't let little children meddle with either oil

or lamp.

If you want to blow yourself up, just pour a little oil out of your can on your fire to start it. How to Do UP SHIRT BOSOMS.-We often How to Do Up Shirt Bosoms.—We often bear ladies express a desire to know how the gloss is produced on new linen bosoms, &c., and in order to gratify them, subjoin the following recipe: Take two ounces of white gum-arabic powder, put it in a pitcher, and pour on a pint or more of boiling water, according to the strength you desire; let it stand all night, and in the morning pour it carefully from the dregs into a clear bottle, and cork it for use. A tablespoonful of this gum water, stirred into a pint of starch, will give lawns, either white or colored, a look of newness, to which nothing else can restore them after they have been washed.

Test of Diatu.—A competitor for the prize offered by the French Academy of Sciences for a certain test of death gives the following:

Produce a blister on the finger or toe by means of a candle held for several seconds in contact therewith, a thing which always takes place on the living or the dead, if the candle be held long cuough. If the blister contains serosity, (the water of the blood.) it is a positive sign of life; if on the contrary, the blister only contains air or vapor, it is certain to be a caderre. In other words, for a dry blister, death; for a wet one, life. A mistake is thus not possible.

THE New York Gazette denounces as hurtful to THE New York Gazette denounces as hurtful to the eye, cups now extensively advertised as a cure for near-sightedness. It mays that the affair consists of a hollow cup, to be pressed upon the eye; a vacum—so long as the instrument retains its ability to produce it—is to draw blood to the eye, thus acting exactly like the well known cupping glass. In some cases a temporary increase of strength may be obtained by this stimulus; but the more certain and lasting effect will be inflammation and greater weakness.

To Prepare New Barrels for Wine.—Pres. Starr, of the Alton Horticultural Society, says: To prepare new oak barrels for wine or cider, use one pound of alum and four or five pounds of salt, to four bucketsful of water; heat boiling hot, and put one bucket at a time in the barrel; rinse thoroughly; let it stand an bour, turn it out and repeat the operation with another bucketful. Finally, rinse with cold water and fumigate with sulphur, and it will be all right.

PARSNIPS.—Parsnips are to be well washed and raibled, but not scraped. Boil them from an hour to two hours, according to their size, and try them with a fork. They are nice with pork. When done, split them in half, dredge with flour, and fry a nice brown. Serve hot.

VEAL SAUSAGES.—Take two pounds of lean veal, and one pound of salt fat pork; chop or grind as you would sausage meat; add salt, pepper, rage, &c., and you will have delicious sausages, a thousand fold preferable to pork or veal cooked separately.

AN EXCELLENT REMEDY FOR CONSTIPATION. Take wheat bran one pint; water one quart. Steep the bran in the hot water all night, and drink a tumblerful early in the morning. Onions finely chopped and mixed with Indian meal once or twice a week and fed to fewls, prevents the gaps and many other diseases that fewls are subject to.

CARBOTS.—Carrots are plain boiled and require as much cooking as parsnips; pour drawn butter over them, and serve hot. They are nice with beef.

TURNIPS.—The Ruts Bags or Swedish Turnip, is the best, when they are well boiled and mashed. The white turnsp is very nice with boiled mutton.

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